

# *Southern Style Grilled Chicken with a Peach Salsa Sauce*

VIRGINIA'S  
*Executive*  
MANSION

*Featuring Some of our Executive Chef Todd's Top Picks of Virginia Products:  
Peach Salsa by Shawnee Canning Co. from Off the Vine Market in Lanexa, VA*

**6 Pieces of 8 ounce chicken breast (cut off fat)**  
**½ Cup of Olive Oil (I like extra virgin olive oil - EVOO)**  
**Fresh garlic (I use 4 cloves and mince up)**  
**1 tablespoon of salt and pepper mix**  
**1 jar of Peach Salsa (I use Shawnee Canning Co.)**

**Pre-heat oven to 350.**

**Mix EVOO, salt & pepper, and garlic. Coat chicken and then put on grill to mark. After chicken is marked, place on cookie sheet and bake for 15-20 minutes.**

**Take Peach Salsa and place in a sauce pan on medium heat. (If Salsa is not spicy enough you can add more red peppers to it, or chili peppers).**

**When chicken is done place on platter and spoon salsa over the top (see picture) I also cut my chicken into slices. This is great over rice and served with grilled vegetables.**

**Vegetables in the picture are also from Off the Vine Market.**

